

ABSTRACT

FORMULATION OF WHEAT FLOUR, PURPLE SWEET POTATO FLOUR (*Ipomoea batatas L.*), AND SNAKEHEAD FISH (*Channa striata*) ON CHEMICAL, PHYSICAL, AND SENSORY PROPERTIES OF MP-ASI BISCUITS

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The aim of this research was obtaining a formulation of wheat flour, purple sweet potato flour, and snakehead fish flour which produced MP-ASI biscuits with the best chemical, physical, and sensory properties. The study was arranged in a Completely Randomized Block Design (CRBD) with one factor and four replications. The factors studied were the formulation of wheat flour, purple sweet potato flour, and snakehead fish flour with 6 levels, namely F1 (30% WF: 60% PSPF: 10% SF), F2 (30% WF: 50% PSPF: 20% SF), F3 (30% WF: 40% PSPF: 30% SF), F4 (30% WF: 30% PSPF: 40% SF), F5 (30% WF: 20% PSPF: 50% SF), F6 (30% WF: 10% PSPF: 60% SF). The data obtained were analyzed by the Bartlett test and Tuckey test, then the data was analyzed by variance to determine the effect between treatments and further test by the Least Significant Difference Test at 5% level. The results showed that the best MP-ASI biscuits was the F3 treatment (30% WF: 40% PSF: 30% SF). MP-ASI biscuit formulations of wheat flour, purple sweet potato flour, and snakehead fish flour on F3 treatment (30% WF: 40% PSF: 30% SF) had water content 4.71%, ash content 2.99%, fat content 17.97%, protein content 16.68%, carbohydrate content 57.64%, total energy 459.01 kcal, texture score 3.20 (slightly likes), color score 3.19 (slightly likes), taste score 3.56 (slightly likes), aroma score 3.53 (slightly likes), and overall acceptance score of 4.02 (likes) and physical test of hardness 1195,06 gf

Keywords: *Ipomoea batatas L.*, *Channa striata*, MP-ASI biscuits

ABSTRAK

FORMULASI TEPUNG TERIGU, TEPUNG UBI JALAR UNGU (*Ipomoea batatas L.*), DAN TEPUNG IKAN GABUS (*Channa striata*) TERHADAP SIFAT KIMIA, FISIK, DAN SENSORI BISKUIT MP-ASI

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Tujuan penelitian untuk mendapatkan formulasi tepung terigu, tepung ubi jalar ungu, dan tepung ikan gabus yang menghasilkan biskuit MP-ASI dengan sifat kimia, fisik, dan sensori terbaik. Penelitian disusun dalam Rancangan Acak Kelompok Lengkap (RAKL) dengan satu faktor dan empat kali ulangan. Faktor yang dikaji adalah formulasi tepung terigu, tepung ubi jalar ungu, dan tepung ikan gabus dengan 6 taraf yaitu F1 (30% TT: 60% TUJU: 10% TIG), F2 (30% TT: 50% TUJU: 20% TIG), F3 (30% TT: 40% TUJU: 30% TIG), F4 (30% TT: 30% TUJU: 40% TIG), F5 (30% TT: 20% TUJU: 50% TIG), F6 (30% TT: 10% TUJU: 60% TIG). Data yang diperoleh dianalisis dengan uji Bartlett dan uji Tuckey, selanjutnya data dianalisis sidik ragam untuk mengetahui pengaruh antar perlakuan dan uji lanjut dengan Beda Nyata Terkecil taraf 5%. Hasil penelitian menunjukkan bahwa biskuit MP-ASI terbaik adalah perlakuan F3 (30% TT: 40% TUJU: 30% TIG). Biskuit MP-ASI formulasi tepung terigu, tepung ubi jalar ungu, dan tepung ikan perlakuan F3 (30% tepung terigu : 40% tepung ubi jalar ungu : 30% tepung ikan gabus) memiliki kadar air sebesar 4,71%, kadar abu sebesar 2,99%, kadar lemak sebesar 17,97%, kadar protein sebesar 16,68%, kadar karbohidrat sebesar 57,64%, jumlah energi 459,01 kkal, skor tekstur 3,20 (agak suka), skor warna 3,19 (agak suka), skor rasa 3,56 (agak suka), skor aroma 3,53 (agak suka), dan skor penerimaan keseluruhan 4,02 (suka) serta uji fisik (kekerasan) 1195,06 gf.

Kata kunci : *Ipomoea batatas L*, *Channa striata*, biskuit MP-ASI